Natural Arkansas Stones

No. 8T001

GATCO® Arkansas Tri-Hone Sharpening System

The premier, three-stone sharpening system includes a coarse silicon carbide stone for setting the bevel on dull or badly damaged blades, a 100% natural Arkansas medium stone for sharpening, a 100% natural Arkansas fine stone for polishing to produce the ultimate razor sharpness, and honing oil. All stones are mounted on a natural wood triangle which provides an elevated work surface for ease of use. An excellent choice for sharpening all sport, kitchen, D-I-Y cutlery, plane blades, chisels and wood carving instruments.

GATCO® 100% Natural Arkansas Stones

GATCO® uses 100% natural Arkansas stone mined from NOVACULITE quarries that are carefully cut to size and skillfully finished to insure flatness. NOVACULITE, highly regarded by craftsmen worldwide, has a unique crystalline structure which allows it to polish the cutting edge as it sharpens. All GATCO® Arkansas sharpening stones come with a custom wood case for storage.

No. 80040
4" 100% Natural Soft Arkansas Stone
Size: 2" wide x 4" long x .5" high
(51mm x 102 mm x 12.5 mm)

No. 80060
6" 100% Natural Soft Arkansas Stone
Size: 2" wide x 6" long x .5" high
(51 mm x 150 mm x 12.5 mm)

No. 80080
8" 100% Natural Soft Arkansas Stone
Size: 2" wide x 8" long x .5" high
(51 mm x 200 mm x 12.5 mm)

No. 80090
Pocket Stone

100% natural soft Arkansas stone perfect for fast edge "touch up" in the field. Comes in leather carrying case. Size: 3" long x 1" wide x .25" high (76 mm x 25 mm x 6.4 mm)

How to Sharpen with an Arkansas Stone

1. Apply a small amount of honing oil on the stone. Tilt your knife at an approximate 20° angle with the cutting edge facing away from you.
2. Push the knife away from you, maintaining the 20° angle. Repeat that stroke two or three times.
3. Turn the knife over so the cutting edge faces you. Tilt the knife again at approximately 20° and draw the blade toward you. Repeat that stroke two or three times.

IMPORTANT: Take the **same number** of strokes on each side of the knife. **Push and draw blade as though you were trying to shave a thin slice off the stone.** Clean the stone under running water or wipe off the oil with a cloth.